YOGHURT AND BERRY CAKE with ELDERFLOWER SYRUP

RECIPE BY IRON CHEF SHELLIE

PREP TIME: 60MIN • COOK TIME: 45MIN

HEALTHY 5 MINUTE BREAKFAST THE WHOLE FAMILY will love.

INGREDIENTS

- 125G UNSALTED BUTTER, SOFTENED
- 220G (1 CUP) CASTER SUGAR
- 3 EGGS
- 1/2 LEMON, ZESTED, JUICED
- 200G (1 1/3 CUPS) SELF-RAISING FLOUR
- 200G (3/4 CUP) EVIA NATURAL YOGHURT
- 120G FRESH / FROZEN BERRIES
- 165G (3/4 CUP) WHITE SUGAR
- 1 TBS ELDERFLOWER CORDIAL OR CONCENTRATE

METHOD

HOW TO

1 PREHEAT OVEN TO 180C. GREASE AND LINE BASE AND SIDES OF A 20CM ROUND CAKE PAN.

2 BEAT BUTTER AND CASTER SUGAR UNTIL PALE AND FLUFFY, THE BEAT IN EGGS, ONE AT A TIME; IT MAY LOOK A BIT CURDLED, BUT DON'T WORRY. GENTLY FOLD IN LEMON ZEST AND FLOUR, ALTERNATING WITH THE YOGHURT.

3 USING A SPATULA, SCRAPE MIXTURE INTO THE PREPARED PAN. SCATTER OVER BERRIES, THEN BAKE FOR 45 MINUTES OR UNTIL GOLDEN BROWN AND A SKEWER INSERTED INTO THE CENTRE OF THE CAKE COMES OUT CLEAN.

RECIPE METHOD CONTINUED ON NEXT PAGE

USE THIS EVIA PRODUCT

GREEK NATURAL

AUTHENTIC • TRADITIONALLY STRAINED

METHOD

HOW TO

4 MEANWHILE, TO MAKE SYRUP, STIR 80ML OF WATER, THE WHITE SUGAR AND LEMON JUICE IN A SMALL PAN OVER LOW HEAT UNTIL SUGAR DISSOLVES. INCREASE HEAT TO MEDIUM AND SIMMER FOR 5 MINUTES OR UNTIL SLIGHTLY THICKENED.

5 REMOVE CAKE FROM OVEN, BUT LEAVE IT IN THE PAN. USING A FINE SKEWER, PIERCE CAKE ALL OVER 30 TIMES. REMOVE SYRUP FROM HEAT, THEN ADD ELDERFLOWER. SPOON SYRUP OVER THE CAKE SO IT SOAKS EVENLY.

6 COOL, THEN SERVE.

ADAPTED FROM YOGHURT AND RASPBERRY CAKE WITH ELDERFLOWER SYRUP